



“There is no sincerer love than the love of food.”

- George Bernard Shaw

◆ **JUST GETTING STARTED** ◆

THE CHEF’S TASTING BOARD 21

Artisan Cheeses • El Diablo Pickles
Seasonal Jam • Olives • Charcuterie

***RAW LOCAL OYSTERS** 15/Six Pcs.

Seasonal Mignonette

^{1/2} **STEAMED CHORIZO MUSSELS** 19

House Chorizo • Garlic • Onion
Pepperoncini • Thyme • Chicken Stock

LOCAL FRIED SHRIMP “COCKTAIL” 10

Tempura N.C. Shrimp • Fermented Scallion Mayo
Crispy Rice Noodles

SCALLOP TOAST 17

Three Seared U10 Scallops • Focaccia Toast
Old Bay Butter • Chive

LOADED LOBSTER POPS 8/Four Pcs.

A Sausage of Lobster Tails • House Bacon
Black Garlic & Jalapeño • Tempura Batter • Lemon Honey 14/Eight Pcs.

^{1/2} **CAPRESE FLAVORS** 13

Tomatoes • House Mozz • Basil • Balsamic

BEEF TARTARE 22

Beef Tenderloin • Quail Egg Yolk • Mustard Aioli
Capers • Radish • Brick Dough • Frisee

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◆ **WARM & CRISP** ◆

^{1/2} **CURRIED BUTTERNUT SQUASH SOUP** 12

Yellow Curry • Coconut Milk • Pine Nut Texture
Olive Oil • Italian Speck • Shaved Gold

^{1/2} **SMOKEY CHESAPEAKE BAY CRAB BISQUE** 12

Trinity Peppers • Crispy Thyme • Brown Butter

^{1/2} **THE ICEBERG** 10

Honey Pepper House Lardons • Cherry Tomatoes
Gorgonzola Dressing • Truffled Onion Crisps

^{1/2} **ZOËS CAESAR** 12

Little Gem Romaine • Classic Caesar Dressing
House Croutons • Shredded Parmesan
Beet Pickled Quail Eggs

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◆ **WINE PAIRINGS AVAILABLE** ◆

Our pairing menu is designed as a personal wine dinner, selections chosen for you by one of Zoës’
3 Certified Sommeliers. Wine pairings are only for parties of 8 or less, unless pre-arranged with Marc Sauter.

WINE PAIRED WITH 3 COURSES +40

WINE PAIRED WITH 4 COURSES +50

WINE PAIRED WITH 5 COURSES +60

^{1/2} = 1/2 price, 1/2 portion option available exclusively at the bar & bar booth Monday – Friday
Parties of 6 or more subject to 20% gratuity

Zoës Proudly Supports Local Virginia Farms & Coastal Waters like
Keany Produce, Waterside Fish & Produce, Meat & Fish Co., and Dave & Dee’s Home Grown Inc.

◆ **MAIN FEAST** ◆

	CHICKEN FETTUCINE	31
	Coleman Natural Chicken Breast • House Pasta Zucchini • Roasted Lion's Mane Mushrooms Sundried Tomato & Shallot Butter • Shaved Gold	
	LEG OF LAMB*	36
	Basil Goat Cheese Mash • Yellow Squash & Zucchini Au Jus • Falafel • Curry Aioli • Olives • Sundried Tomatoes	
½	LOCH DUART SALMON*	38
	Butternut Squash Puree • Bacon Braised Brussels Pine Nut Texture • Fennel • Focaccia Thins	
	LOBSTER BOUILLABAISSE	45
	Whole Maine Lobster Tail • Mussels • Scallop Lump Crab • Cauliflower • Tomato Saffron Broth Focaccia • Frisee Salad	
	CAULIFLOWER ROAST	21
	Marinated and Roasted Cauliflower • Basil Goat Cheese Mash Grilled Yellow Squash & Zucchini • Roasted Shrooms & Onions Falafel • Kale Chips • Olive Oil	
	ONE IF BY LAND, FIVE IF BY SEA*	120
	Platter for 2	
	Beef Tenderloin • Lobster Tail • Fried Shrimp • Crab Cakes & More	
	– Add a 1/2 pound Alaskan King Crab Legs...	+30

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◆ **FROM THE GRILL*** ◆

Our Steaks are served with Buttercream Chive Mash and Charred Seasonal Greens
Choice of Sauce on Side: Z1 Steak Sauce • Garlic Red Wine Au Jus • Creamy Horseradish

½	8 oz CERTIFIED HEREFORD FILET MIGNON	36
½	16 oz BONELESS RESERVE ANGUS NEW YORK STRIP	37
	14 oz USDA PRIME RIBEYE	45
	JAPANESE 6 oz MIYAZAKI A5 WAGYU TENDERLOIN	MARKET PRICE
	JAPANESE 4 oz OR 8 oz MIYAZAKI A5 WAGYU NEW YORK STRIP	85 / 170

STEAK TOPPERS

1/2 Pound Alaskan King Crab Leg(s)	30
1/2 Grilled Maine Lobster Tail / Whole	18/35
Seared Foie Gras	15
Smoked Bleu Cheese Cream Sauce	5
Truffle Onion Crisps	5
Taylor's Shrooms & Onions	8
Crab Cake	15

SIDE FIXINGS

Zoës Original Old Bay Crab Mac n' Cheese	13
Seasonal Vegetable	6
Goat Cheese Fried Brussels	8
Truffle Fries • Truffle Aioli • Parm	10
Ratatouille	7



~ We are supporters of diabetes awareness and are happy to create any dish to your dietary needs ~
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs can increase your risk of foodborne illness, especially if you have certain medical conditions. Cheers from our kitchen crew (Michael Koch, David, Jasper, Marcus, Willie, Heather, Tim).